

Maryland Crab Cakes

Ingredients

- 1 Egg
- 2 tbsp mayonnaise
- ½ tsp black pepper
- 1 tsp dry mustard
- 2 tsp Old Bay
- 2 tsp Worcestershire Sauce
- 1 dash tobasco
- 1 lb backfin crab meat
- 1/3 cup saltine cracker crumbs
- butter or vegetable oil for frying
- tartar sauce
- 1 lemon

Preparation

- **Step 1:** Mix the egg, mayo, mustard, pepper, Old Bay, Worcestershire and Tabasco together in a mixing bowl until well blended.
- **Step 2:** Place the crabmeat in a bowl and gently mix with cracker crumbs.
- **Step 3:** Pour egg mixture over the crab and mix well taking care to keep the crab lumps intact.
- **Step 4:** Form the cakes with your hands about 3 inches in diameter and less than 1 inch in height. The cakes should not be packed too tightly, just enough to hold their shape.
- **Step 5:** Place the cakes on a platter or tray lined with wax paper, cover and refrigerate for at least 1 hour before cooking.
- **Step 6:** Put the oil or butter in a frying pan on medium-high just enough to have a slight sizzle and fry the cakes a few at a time until golden brown, about 4 mins per side. Remove with a slotted spatula and place on a paper towel.
- **Step 7:** Serve at once with the tartar sauce and lemon and be sure to say something about how the Patriots will be wicked smaht this season.